

“FOR NAPA VALLEY QUILT, OUR GRAPES COME FROM A PATCHWORK OF PRIME NAPA VALLEY VINEYARDS TO CREATE A CLASSIC CABERNET SAUVIGNON THE WAY MY FAMILY HAS MADE IT FOR FIVE GENERATIONS.”



JOSEPH WAGNER, FIFTH GENERATION NAPA VALLEY WINEMAKER

2018 NAPA VALLEY CABERNET SAUVIGNON

For the Quilt Napa Valley, we focused on vineyards with well-draining, low-nutritive soils that stress the vines. The result of these soils is a grape crop with extraordinary concentration of flavor, color and texture. While the majority of the fruit comes from the floor of the Napa Valley to achieve the richness and elegance desired, we also relied on some grapes grown in the well-drained gravelly soils of the side slopes along with high elevation in the mountainous areas for a blend with more structure and complexity than we could have achieved had we used fruit grown solely in a single region. Napa Valley AVAs: Oakville, St. Helena, Atlas Peak, Coombsville, Oak Knoll, Calistoga, and Howell Mountain.

2018 GROWING SEASON

The winter of 2018 began with extremely dry weather with rainfall totals that were -40 to -60% below seasonal averages and temperatures that were +2 to +5% warmer than normal for the period from December through February. In March, the weather pattern changed and several cold winter storms increased rainfall totals by 150 to 175% above average. Due to the cool and wet weather, grapevine growth was delayed by two to three weeks and behind normal schedule across the Napa Valley. Fortunately, the cool and wet spring weather transitioned to warm, mild, and sunny weather for the months of May, June, and July. With the warm weather, grapevine growth was rapid and healthy. During this three-month period, the conditions for bloom were optimal, fruit set was even, and the resulting crop was above average. In late July and August, the persistent marine layer of daily fog kept temperatures at -3 to -5°F below normal. Due to the cool weather in the late summer period, the crop sized nicely and veraison started in mid to late August. Due to the relatively cool year, the grapes matured evenly while retaining much of their natural acidity, and had exceptional flavor and color development. We started harvesting the fruit by the second week of October and we completed harvest in the first week of November.

WINEMAKER NOTES

For Napa Valley Quilt Cabernet Sauvignon 2018, the winemaking process started by picking fruit at optimum physiological maturity; lignified seeds and canes, a slight dimpling of the berries (dehydration) and once in the cellar, we kept wine lots separated by individual vineyard. The wine went from cold soak to extended maceration for up to 60 days in some cases, and we re-evaluated the progress of each lot before moving the wine to classic Bordeaux and Burgundy barrels (70% new oak) where it underwent malolactic fermentation, and was racked every 4 to 6 months until blending 20 months later.

TASTING NOTES

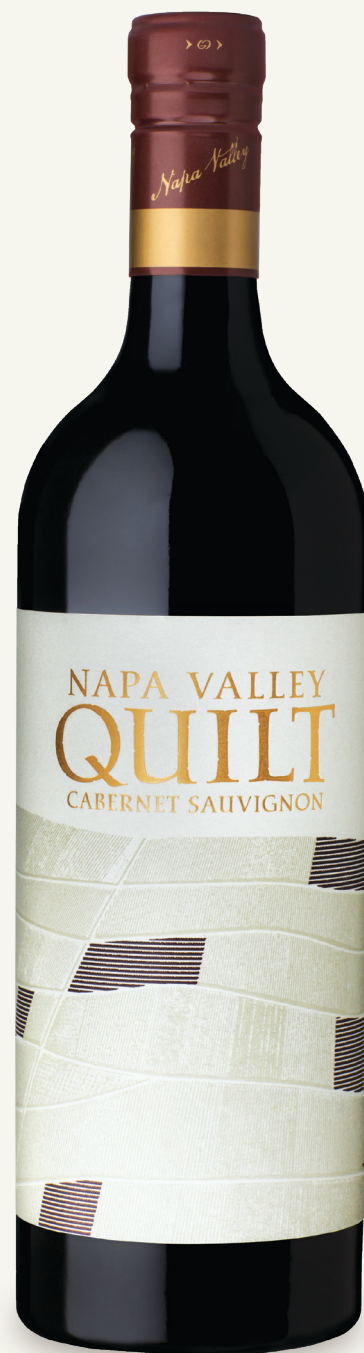
COLOR: Dark plum with cherry highlights.

AROMAS: Abundant aromas of tart blackberry, chocolate nibs, and cassis with hints of culinary herbs and lightly toasted oak.

PALATE: Rich and satisfying with flavors of boysenberry jam, black cherry pie filling, and cocoa layered with notes of vanilla and hazelnut. Full yet elegant on the palate, with strong acidity and a long, smooth finish accompanied by velvety tannins.

FOOD PAIRING

Dry rub pork ribs, eggplant parmesan, rib eye with mashed potatoes, or a hearty charcuterie platter.



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